

Danceformation July 24th- 28th  
Gourmet Pacific Rim Organic Nutrition



**Welcome Dinner**

Fresh island fish served in a sesame seed ginger burre blanc sauce. Okinawan local purple potatoes and Kauapea farms fresh bok choy and basil.

**Day #1**

Breakfast:

Coffee & Teas. Island fruit assortments and platter with juices, light pastries, granola, hot oatmeal, Kauapea farms local eggs and sautéed vegetables scrambled.

Lunch:

Local Kauapea farms kale & spinach salad, with beets, carrots, tomatoes, cucumber, and island feta. Bacon wrapped figs in a balsamic reduction and antipasti platter.

Dinner:

Island style tomato based Makani coconut cream vegetable curry with red and white quinoa. Kauapea farms zucchini, eggplant, tomatoes, butternut squash.

**Day #2**

Breakfast:

Coffee & Teas. Island fruit assortment and platter with fresh juices, local style Huevos Rancheros with black beans and quinoa. Granola.

Lunch:

Island style fresh fish tacos, served with a mango tropical pico de gallo. Quinoa, grilled vegetables, and kauapea farms add in's.

Dinner:

Island style oriental local vegetable stir fry with fresh island fish in a ginger soy marinade. Fresh Kauapea farms eggplant, squash and broccoli.

**Day#3**

Breakfast:

Kauai French Toast with coconut & maple syrup, Kauapea farms local scrambled eggs and vegetables. Granola. Coffee & Teas, and local fruit juices and platter assortment.

Lunch:

Spinach and Nori Sautéed island Ahi wraps, with brown rice, cucumber, and avocado. Light miso wasabi aioli. Greek salad with island style coconut oil falafel's and lemon aioli tatziki sauce.

Dinner:

Local organic ginger teriyaki roasted chicken breast, served over warm soba noodles, Kauapea farms grilled vegetables, and tropical mango and pineapple chutney.

**Day#4**

Breakfast:

Vegetable and island egg scramble, with soyriso and garlic and herb polenta. Island style guava mimosa Mocktails.